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**INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS FOR
CURED, DRIED, AND SMOKED BEEF PRODUCTS**

**SERIES 600
APPROVED BY USDA**



These specifications contain descriptions of various cured or otherwise processed beef products customarily purchased by large-volume users of meat. They were developed in conjunction with interested procurement agencies and suppliers and are approved for use in meat procurement programs in which the meats supplied are examined, accepted, and certified by Federal meat graders. When utilized in such programs these specifications must be used with "Institutional Meat Purchase Specifications--General Requirements", which may be purchased from the Superintendent of Documents.

These specifications are one of a series approved for meat and meat products. Others which are available include those for Fresh Beef--Series 100, Fresh Lamb and Mutton--Series 200, Fresh Veal and Calf--Series 300, Fresh Pork--Series 400, Cured, Cured and Smoked, and Fully Cooked Pork Products--Series 500, Edible By-Products--Series 700, Sausage Products--Series 800, and Portion-Cut Meat Products--Series 1000. Copies of Specifications for these products may be purchased from the Superintendent of Documents.

**UNITED STATES DEPARTMENT OF AGRICULTURE
CONSUMER AND MARKETING SERVICE
LIVESTOCK DIVISION
WASHINGTON, D.C.**

Effective January 1970

INDEX OF PRODUCTS AND WEIGHT RANGE TABLE

Item No.	Product	Weight Range 1	Weight Range 2	Weight Range 3
600	Spencer Roll, Corned	Under 15	15-22	22-Up
601	Brisket, Boneless, Deckle off, Corned	Under 9	9-12	12-Up
602	Knuckle, Corned	Under 8	8-15	15-Up
603	Knuckle, Dried	Under 5	5-8	8-Up
604	Inside Round, Corned	Under 14	14-20	20-Up
605	Inside Round, Dried	Under 9	9-12	12-Up
606	Outside Round, Corned	Under 11	11-18	18-Up
607	Outside Round, Dried	Under 8	8-14	14-Up
608	Gooseneck Round, Corned	Under 16	16-27	27-Up
609	Rump Butt, Corned	Under 8	8-12	12-Up
613	Tongue, Cured	3-5		
614	Tongue, Smoked	3-5		
617	Process Dried Beef	Under 8	8-14	14-Up
618	Sliced Process Dried Beef			
619	Sliced Dried Beef	1/4-pound, 1/2-pound, 1-pound individual packages, or bulk or layer packed.		
620	Sliced Dried Beef, Ends and Pieces			

NOTE: Because it is impractical to list all weight ranges for the above products that purchasers may desire, those included in the index table are suggested only. Other weight ranges may be ordered if desired.

ORDERING DATA: TO BE SPECIFIED BY THE PURCHASER

Selection: (Not applicable to dried items).

Selection No. 1
Selection No. 2

Style:

A - Drained
B - Pickle

Weight Range: (See weight range table).

All weights for cured beef products reflect their drained weight. Draining must be accomplished on a conventional rack or shelf and at the time of weighing the product shall be free of dripping pickle. The USDA grader may weigh only the number of cuts he feels necessary to assure that all cuts comply with the weight range specified.

State of Refrigeration:

A - Chilled
B - Frozen

DESCRIPTION OF SELECTIONS

Selection No. 1 Corned Beef

Selection No. 1 corned beef cuts shall be at least moderately thick fleshed and moderately plump. The cut surface of the lean muscle shall be at least moderately firm and fine-textured. Also, it shall be a uniform (slight two-toned or iridescent permissible) bright color ranging from light pink to medium red. The fat shall be at least moderately firm and smooth. Cuts with scores which interfere with the making of satisfactory slices are not acceptable.

Selection No. 2 Corned Beef

Selection No. 2 corned beef cuts shall be not less than slightly thin-fleshed and slightly flat. The cut surface of the lean muscle shall be at least moderately firm and not more than moderately coarse-textured. Selection No. 2 cuts shall possess the color specified for Selection No. 1 cuts. The fat may be slightly soft or oily. Cuts with scores which interfere with the making of satisfactory slices are not acceptable.

Selection No. 1 Tongue, Cured or Smoked

A selection No. 1 beef tongue shall be at least moderately short in relation to its length, shall be at least moderately thick and plump and shall be firm and resilient. A Selection No. 1 tongue may have 1 cut or score which measures less than 1 inch in any dimension. Tongues with the tip end removed are not acceptable.

Selection No. 2 Tongue, Cured or Smoked

A selection No. 2 beef tongue shall be not less than slightly short in relation to its length, shall be at least slightly thick and plump and shall be firm and resilient. A Selection No. 2 tongue may have 3 cuts or scores which measures less than 1 inch in any dimension. Tongues with a small portion of the tip end removed are acceptable.

FINISHED PRODUCT CHARACTERISTICS

The finished product must be sound and in excellent condition. Cured products must be mildly and thoroughly, but not excessively cured. Smoked tongues must have the characteristic aroma and appearance of a well-smoked product and must be fairly dry on the exterior, but not excessively dried or scorched. All products requiring drying shall be smoked and dried to a fairly uniform dryness and firmness throughout without extreme hardness. Processed dried beef products must be thoroughly cooked and practically free from air holes, pockets of moisture, rendered fat, and gelatinous material. Any encrusted salt, extraneous matter and smokehouse residue must be closely removed by careful light brushing or wiping (no washing), without damage to the product. Stockineties, strings, and similar hanging devices must be completely removed and excluded.

The average surface fat thickness for all corned beef products and for smoked beef tongues shall not exceed 0.5 inch (maximum 0.8 inch at any one point). All dried beef products must be practically free of surface fat and shall have not more than a slight amount of inter and intra-muscular fat.

In accordance with the regulations of the applicable meat inspection agency, curing, smoking, cooking, and drying of all product items covered by these specifications must be normal to the particular kind of product produced.

DETAILED REQUIREMENTS

Item No. 600 - Spencer Roll, Corned--The spencer roll is the boneless portion of a beef rib remaining after the rib ends have been removed by a straight cut from a point not more than 2 inches from the extreme outer tip of the ribeye muscle on the loin end to a point not more than 1 inch from the extreme outer tip of the ribeye muscle on the chuck end. The backstrap, intercostal meat (rib fingers), and the blade bone and attached cartilage and overlying flesh must be removed and excluded.

Item No. 601-Brisket, Boneless, Deckle Off, Corned--The boneless brisket has the deckle removed at the natural seam leaving the thick layer of fat attached to the deckle and exposing the lean surface lying directly below. The inside surface must be practically free of fat. The thin tissue edge of the web muscle must be trimmed to expose the lean meat.

NOTE: Item Nos. 602 through 609 shall be cut approximately as described in series 100.

Item No. 602-Knuckle, Corned--The knuckle shall have the knuckle cover, knee cap (patella), and surrounding heavy connective tissue and the periosteum removed and excluded.

Item No. 603-Knuckle, Dried--The dried knuckle must be prepared from a Knuckle, Cured--Item No. 602 described herein.

Item No. 604-Inside Round, Corned--The inside round must have the thick opaque portion of the gracilis membrane removed and excluded.

Item No. 605-Inside Round, Dried--The dried inside round must be prepared from an Inside Round, Cured--Item No. 604 described herein.

Item No. 606-Outside Round, Corned--The outside round must have the popliteal lymph gland and the heavy connective tissue on the knuckle edge of the outside round removed and excluded.

Item No. 607-Outside Round, Dried--The dried outside round must be prepared from an Outside Round, Cured--Item No. 606.

Item No. 608-Gooseneck Round, Corned--The gooseneck round shall have the popliteal lymph gland and the heavy connective tissue on the knuckle side of the outside round removed and excluded.

Item No. 609-Rump Butt, Corned--The rump butt is the dorsal portion of a gooseneck round. This is made by a straight cut approximately perpendicular to the skin surface when preparing an outside round. In addition, it must be free of cartilage and exposed ligaments.

Item No. 613-Tongue, Cured--The cured beef tongue must be well-trimmed with the tongue root smoothly removed at the base (thick) end, immediately behind the hyoid (U-shaped) bones. Practically all major glandular tissue and all of the trachea (windpipe) must be closely removed and excluded. The hyoid bones and epiglottis (soft palate) may be left on the tongue. Major blood vessels at the base of the tongue, which have been used for pumping, may remain. Also, the cured tongue must be free from discoloration other than natural pigmentation.


Item No. 614-Tongue, Smoked--The smoked tongue must be prepared from a Tongue, Cured--Item No. 613.

Item No. 617-Process Dried Beef--Processed dried beef is a coarsely ground, cured, smoked, and fully cooked product which is stuffed in casings or mechanically formed.

Item No. 618-Sliced Process Dried Beef--Sliced process dried beef must be prepared from Process Dried Beef--Item No. 617. Slices shall be uniform in thickness and must be 24 or more to the inch. Not less than 60 percent or more of the slices shall be fairly intact, and the remainder may be composed only of broken slices. No extremely frayed, shredded, small or scrap pieces, or product residue shall be included.

Item No. 619-Sliced Dried Beef--Sliced dried beef must be produced from Knuckle, Dried--Item No. 603, Inside, Dried--Item No. 605, and Outside, Dried--Item No. 607 in approximately equal proportions (by count) as evidenced in the sliced finished product. Slices must be uniform in thickness and must be 40 or more to the inch. Not less than 75 percent of the slices must be intact. Slices from small end sections, extremely frayed or shredded slices, slices showing string or hanger marks, machine scrap pieces, or other product residue must not be included.

Item No. 620-Sliced Dried Beef Ends and Pieces--Sliced dried beef ends and pieces must be obtained from the regular production of sliced dried beef. The product may consist of frayed, shredded and broken slices, machine scrap sliced pieces, and slices showing string or hanger marks. Other product residue must not be included.



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